



10/19/11

Dear Members,

Today is the last share! Thanks for making our first season of CSA such a success! In your box this week you'll find a short survey and SASE. PLEASE fill it out and send it back to us. We're already excited for next year's share and will be planning it over the next couple months. Your input is very valuable to us. The CSA program only works for us if it works for you! We'll be sending out our 2012 CSA brochures as soon as we have them ready. We hope you'll be joining us again next year for another season of fresh organic veggies!

If you just can't bear the thought that you won't be getting fresh vegetables every week, take heart. We will have storage vegetables available for sale in small and large amounts on farm through the winter. Let us know if you're interested. For our Bangor area members, we do go to the Orono Farmers' Market for at least another couple weeks. We're there Saturdays 8-1 at the downtown parking lot. If you're interested in stocking up on any particular veggies for the winter give us a call ahead and we can bring bulk amounts of whatever you order to the Farmers' Market for you to pick up.

If you want to see us again *really* soon, come on down to the Central Street Farmhouse in Bangor this Saturday, October 22nd at 2 pm. We're giving a fun free workshop on how to preserve vegetables using lacto-fermentation. We'll be demonstrating how to make traditional sauerkraut, kimchi, and ginger carrots. We love fermented vegetables and eat them every day, year round! Come taste some of our favorites and learn how to make these tangy treats that are such a great source of healthy probiotics!

Speaking of preserved vegetables, one of our biggest wholesale customers is a new business providing local and organic vegetables to Mainers throughout the winter months. Cheryl Wixson's Kitchen is a family-owned and run business operating out of Bangor, that offers a canned vegetable CSA for the winter months. Your prepayment buys you a selection of canned goods (tomato sauces, jams, etc.) for pickup every month during the winter. Cheryl Wixson, the owner, is a chef and MOFGA employee, and sources all her produce from local organic farms, including ours! If canned goods are something you use and like, you won't find a better source of them. Check out her website at www.cherylwixsonskitchen.com.

We've been busy over the last several weeks building a website of our own, www.ripleyorganicfarm.com. We've just launched it, so go check it out! Next year we'll archive all our newsletters for the CSA on the website, so if you misplace one that has a recipe you like you'll always be able to go back and find it. We'll also have a wide selection of our favorite recipes, organized by vegetable.

The vegetables in the share this week include onions, potatoes, Delicata winter squash, spinach, carrots, cabbage, and golden beets. The golden beets are a farmers' market favorite, with a flavor that is sweeter and milder than regular beets. They're excellent roasted or boiled and mashed as in this recipe for Golden Beet and Sausage Mash: Boil 1 lb. golden beets until tender. Drain and mash. Cook 1 lb. of sausage in a skillet until browned. Add beets, stir to thoroughly mix, and serve.

Have a good week!